

CREAMED GROUND TURKEY

Yield 100

Portion 5-1/2 Ounces

Calories	Carbohydrates	Protein	Fat	Cholesterol	Sodium	Calcium
160 cal	10 g	18 g	6 g	52 mg	455 mg	93 mg

Ingredient

TURKEY,GROUND,90% LEAN,RAW
 ONIONS,FRESH,CHOPPED
 FLOUR,WHEAT,GENERAL PURPOSE
 SALT
 GARLIC POWDER
 PEPPER,BLACK,GROUND
 MILK,NONFAT,DRY
 WATER,WARM
 WORCESTERSHIRE SAUCE

Weight

18 lbs
 1 lbs
 1-2/3 lbs
 3-1/8 oz
 5/8 oz
 3/8 oz
 1-1/4 lbs
 22 lbs
 6-1/3 oz

Measure

3 cup
 1 qts 2 cup
 1/4 cup 1-1/3 tbsp
 2 tbsp
 1 tbsp
 2 qts 1/2 cup
 2 gal 2-1/2 qts
 3/4 cup

Issue

1-1/8 lbs

Method

- 1 Cook turkey in steam-jacketed kettle or roasting pan until turkey loses its pink color, stirring to break apart. CCP: Temperature must reach 165 F. or higher. Drain or skim off excess fat. Add onions; stir-cook 3 minutes.
- 2 Combine flour, salt, garlic powder, and pepper. Sprinkle evenly over turkey and onion mixture. Mix thoroughly; cook about 5 minutes until flour is absorbed.
- 3 Reconstitute milk. Add to mixture.
- 4 Add Worcestershire sauce. Heat to a simmer, stirring frequently. Simmer 10 minutes until thickened. CCP: Internal temperature must reach 165 F. or higher for 15 seconds. CCP: Hold at 140 F. or higher for service.